

MAX DOWNTOWN

Chop House | Whiskey Bar

*"An uncompromising commitment to quality,
service, style and cuisine."*

DETAIL OF EVENTS

From a business meeting to a five course wine dinner.

Max Downtown can accommodate your celebration.

We specialize in creating exceptional and memorable events through our fine food
as well as wine and professional, courteous staff.

Thank you for choosing Max Downtown for your special event,
we look forward to serving you.

FACILITY CAPACITY

-The Alfred Room can accommodate up to 28 guests for a sit down function.

-The Everett Room can accommodate up to 50 guests comfortably for a sit down function.

-The Main Dining Room is available for weekend daytime events
(up to 200, perfect for a wedding or a shower)

*Max Downtown offers the most up to date internet connection
including wi-fi and hard wired connection.

FREE VALET PARKING

-We offer free valet parking starting at 5 pm.

At lunch, we offer free parking in the attached City Place Garage.

PAYMENT

A credit card is required to secure the reservation with the signed contract.

The balance of total charges is due the day of your function



LUNCH MENU \$45 PER GUEST

APPETIZERS (SELECT TWO)

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic

CHOPPED SALAD

Diced Vegetables, Gorgonzola, Sherry Vinaigrette

SEASONAL SOUP

Chef's Selection

ENTREES (SELECT TWO)

WESTER ROSS SCOTTISH SALMON

Brown Butter Coconut Couscous, Haricots Verts, Cashew Sesame Dukkah, Carrot Tahini Nage

BRANDT ALL NATURAL TOP SIRLOIN

Hand-Cut Fries, Red Wine Rosemary Jus

HOUSE ROASTED TURKEY CLUB

Thick Cut Applewood Smoked Bacon, Arugula, Tomato, Dijon Aioli, House Made Gaufrette Chips

SPICE GRILLED STATLER CHICKEN BREAST

Shishito Peppers, Roasted Sweet Potatoes, Chimichurri

DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS

Chef's Selection

SEASONAL CRÈME BRÛLÉE

Fresh Fruit

SEASONAL CHEESECAKE

Seasonal Preparations

ASSORTED FRESH FRUIT

Seasonal

SALTED CARAMEL BAKED ALASKA

Dark Chocolate Ganache



LUNCH MENU \$55 PER GUEST

APPETIZERS (SELECT TWO)

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic

SEASONAL SOUP

Chef's Selection

CHOPPED SALAD

Diced Vegetables, Gorgonzola, Sherry Vinaigrette

ENTREES (SELECT THREE)

BUTCHER'S CUT (CHEF'S SELECTION)

Hand Cut Fries, Red Wine Rosemary Jus

WESTER ROSS SCOTTISH SALMON

Brown Butter Coconut Couscous, Haricots Verts, Cashew Sesame Dukkah, Carrot Tahini Nage

ROASTED COLOSSAL SHRIMP A LA VODKA

Handmade Risatoni Mezze, Vidalia Onions, Crispy Parmesan Crumble

SPICE GRILLED STATLER CHICKEN BREAST

Shishito Peppers, Roasted Sweet Potatoes, Chimichurri

"THE DOWNTOWN" COBB SALAD WITH CHICKEN

Applewood Smoked Bacon, Fresh Avocado, Tomato, Egg
Gorgonzola, Classic Dressing

DESSERTS (SELECT THREE)

ICE CREAMS & SORBETS

Chef's Selection

SEASONAL CHEESECAKE

Chef's Selection

SEASONAL CRÈME BRÛLÉE

Fresh Fruit

ASSORTED FRESH FRUIT

Seasonal

SALTED CARAMEL BAKED ALASKA

Dark Chocolate Ganache



COCKTAIL RECEPTION

Starting at \$45 per guest

HORS D'OEUVRES SUGGESTIONS:

SEARED SIRLOIN A LA MAX

Arugula, Gorgonzola

AHI TUNA TARTARE

Seesame Cornet

CONEY ISLAND BEEF FRANKS

R&R Sauce

MINIATURE CRAB CAKE

Tabasco Aioli

BRAISED SHORT RIB STUFFED MUSHROOM

Horseradish Cream

WASABI MARINATED SHRIMP COCKTAIL

Ginger Scallion Dipping Sauce

BUFFALO CHICKEN MEATBALL

Classic Blue Cheese

GRILLED CHEESE & TOMATO SOUP

CRISPY RISOTTO FRITTERS

Housemade Red Sauce

SEASONAL CRUDO

Chef's Preparation

PORK BELLY SKEWERS

Seasonal

FRIED CHICKEN AND BISCUITS

White Gravy

HOUSE-MADE BACON

Hot Honey, Pistachio

MAX LABEL DRY AGED BURGER SLIDERS

Cave Aged Cheddar, Charred Onion Aioli

GREEN CHICKPEA FALAFEL

Tzatziki

COCKTAIL RECEPTION

Includes a selection of 5 continuously butlered Hors d'oeuvres for a two hour cocktail reception.

Hors d'oeuvres are available for \$38 per dozen with a minimum of two dozen per item as part of a reception before dinner service.

Beverages, tax and gratuity additional



COCKTAIL RECEPTION ADDITIONS

CHARCUTERIE BOARD

A Selection Of Local And Artisan Cheeses, Cured Meats, Rustic Breads, Olives
13 Per Person

COLOSSAL SHRIMP COCKTAIL TOWER

Horseradish Cocktail Sauce
12 Per Person (2 Pieces Each)

FRUIT AND ARTISAN CHEESE PLATE

Crackers and Bread
8 Per Person

ASSORTED DIPS

Shishito Pepper, Castelvetrano Olive Hummus, Fennel Dip, Pita Chips
6 Per Person

RAW BAR

East And West Coast Oysters, Colossal Shrimp Cocktail
Clams On The Half Shell
24 Per Person

DECADENT DESSERT BUFFET

Miniature Assorted Cupcakes, Fresh Fruit Tarts,
Assorted Cookies, Chocolate Dipped Fruit, Petit Fours
12 Per Person



DINNER MENU \$85.00 PER GUEST

APPETIZERS (SELECT THREE)

COLOSSAL LUMP CRAB CAKE

Celery Root Remoulaude

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic

GRILLED SHRIMP AND GRITS

Cave Aged Cheddar Polenta, Andouille Creole Sauce

WEDGE SALAD

Smoked Pecans, Maytag Blue Cheese, House Made Bacon
Shaved Red Onion, Buttermilk Dressing

SEASONAL CRUDO

Chef's Preparations

CHOPPED SALAD

Diced Vegetables, Gorgonzola
Sherry Vinaigrette

CACIO E PEPE

Herbed Pasta, Pecorino Sardo

ENTREES (SELECT THREE)

ROASTED GIANNONE CHICKEN

Whipped Yukon Gold Potatoes,
Roasted Carrots & Haricot Verts, Sauce Au Poivre

WESTER ROSS SCOTTISH SALMON

Heirloom Grain and Broccolini Salad, Ramp Beurre Blanc

AGED NEW YORK STRIP STEAK

Loaded Baked Potato, Grilled Onion Salad

SEASONAL FISH

Seasonal Preparations

ROASTED COLOSSAL SHRIMP A LA VODKA

Handmade Rigatoni Mezze, Vidalia Onions
Crispy Parmesan Crumble

DESSERTS (SELECT THREE)

FRESH FRUIT

Biscotti

SALTED CARAMEL BAKED ALASKA

Dark Chocolate Ganache

SEASONAL CRÈME BRÛLÉE

Fresh Fruit

CHOCOLATE DECADENCE CAKE

Ganache

SEASONAL CHEESECAKE

Seasonal Preparations



DINNER MENU \$95.00 PER GUEST

APPETIZERS (SELECT THREE)

CACIO E PEPE

Herbed Pasta, Pecorino Sardo

COLOSSAL LUMP CRAB CAKE

Celery Root Remoulaude

WEDGE SALAD

Smoked Pecans, Maytag Blue Cheese,
Shaved Red Onion, House Made Bacon,
Buttermilk Dressing

SEASONAL CRUDO

Chef's Preparations

GRILLED SHRIMP AND GRITS

Cave Aged Cheddar Polenta, Andouille
Creole Sauce

KOMBU BRAISED PORK BELLY

Jasmine Rice, Scallions

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan,
Confit Garlic

CHOPPED SALAD

Diced Vegetables, Gorgonzola,
Sherry Vinaigrette

ENTREES (SELECT THREE)

AGED NEW YORK STRIP STEAK

Loaded Baked Potato,
Grilled Red Onion

WESTER ROSS SCOTTISH SALMON

Heirloom Grain and Broccolini Salad
Ramp Beurre Blanc

ROASTED COLOSSAL SHRIMP A LA VODKA

Handmade Rigatoni Mezze,
Vidalia Onions
Crispy Parmesan Crumble

ROASTED GIANNONE CHICKEN

Whipped Yukon Gold Potatoes,
Roasted Carrots & Haricot Verts, Sauce
Au Poivre

GRILLED FILET MIGNON

Whipped Yukon Gold Potatoes,
Asparagus
Red Wine Rosemary Jus

SEASONAL FISH

Seasonal Preparation

DESSERTS (SELECT THREE)

ASSORTED FRESH FRUIT

Seasonal

SEASONAL CRÈME BRÛLÉE

Fresh Fruit

CHOCOLATE DECADENCE CAKE

Ganache

SALTED CARAMEL BAKED ALASKA

Dark Chocolate Ganache

SEASONAL CHEESECAKE

Seasonal Preparations



DINNER MENU \$105.00 PER GUEST

APPETIZERS (SELECT THREE)

CACIO E PEPE

Herbed Pasta, Pecorino Sardo

KOMBU BRAISED PORK BELLY

Jasmine Rice, Scallions

TUNA TARTARE

Pommes Paillason, Spicy Mayo, Scallions

WEDGE SALAD

Smoked Pecans, Maytag Blue Cheese, Shaved Red Onion
House Made Bacon, Buttermilk Dressing

CHOPPED SALAD

Diced Vegetable, Gorgonzola, Sherry Vinaigrette

SEASONAL CRUDO

Chef's Preparation

COLOSSAL LUMP CRAB CAKE

Celery Root Remoulaude

LITTLE GEM CAESAR SALAD

Tasmanian Pepper Parmesan, Confit Garlic

ENTREES (SELECT THREE)

GRILLED FILET MIGNON

Loaded Baked Potato,
Grilled Red Onion

WESTER ROSS SCOTTISH SALMON

Heirloom Grain and Broccoli Salad, Ramp Beurre Blanc

ROASTED GIANNONE CHICKEN

Whipped Yukon Gold Potatoes,
Roasted Carrots & Haricot Verts, Sauce Au Poivre

SEASONAL FISH

Seasonal Preparation

ROASTED COLOSSAL SHRIMP A LA VODKA

Handmade Rigatoni Mezze, Vidalia Onions,
Crispy Parmesan Crumble

SPINALIS CAP RIBEYE

Sour Cream and Chive Potato Puree, Grilled Asparagus
Crispy Onion

The Cowboy Cut Bone-In Ribeye is available as a selection
for an additional fee of \$25 per person

COWBOY CUT BONE-IN RIBEYE

Cream and Chive Potato Puree, Grilled Asparagus
Crispy Onion

DESSERTS (SELECT THREE)

ASSORTED FRESH FRUIT

Seasonal

CHOCOLATE DECADENCE CAKE

Ganache

SEASONAL CRÈME BRÛLÉE

Fresh Fruit

SALTED CARAMEL BAKED ALASKA

Salted Caramel Ice Cream,
Dark Chocolate Ganache

SEASONAL CHEESECAKE

Seasonal Preparations

